



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re the application of:

GROLLET et al.

Serial Number: 09/242,257

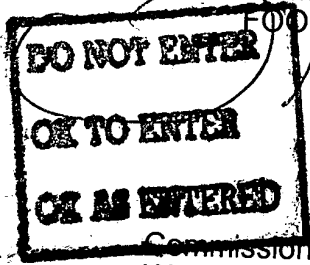
Filed: September 7, 1999

Group Art Unit: 1761

Examiner: DUBOIS, P.

Atty. Docket No. 024118-00030

For: COMPOSITION AND METHOD FOR FLOCKING OF BISCUITS AND OTHER FOOD PRODUCTS



Commissioner for Patents  
Washington, D.C. 20231

RESPONSE UNDER 37 C.F.R. 1.113

RECEIVED

OCT 23 2001

TC 1700

October 19, 2001

Handwritten notes: 131B, 10-24-01, DW, KW, 12/29/01

Sir:

In response to the Office Action dated June 19, 2001, please enter the following amendments.

IN THE CLAIMS:

Kindly add new claims 27-29, cancel Claim 19, and amend the claims without prejudice as set forth below:

1. Process for an improved coating of cookies, pastries, baked goods, cakes, waffles or other moist pastry products, and any soft or hard food product or base, wherein a coating of said base is carried out, and in that a composition comprising at least one food-grade vegetable additive in solution in at least one food-grade alcohol is deposited on the coating layer.
2. The process according to claim 1, wherein the vegetable additive is comprised of a